



**Appetizers**

**Black Bass**

Citrus cured black bass, watermelon, red beets, Szechuan buttons

\$14

**Foie Gras**

Seared foie gras, peach jam, honey crepe, toasted walnut, duck jus

\$20

**Terrine**

Head cheese terrine with black truffle, pickled vegetables, cherry mustard, mixed greens

\$13

**Crab Cavatelli**

Cavatelli, jumbo lump crab, corn supreme sauce, cherry tomato, zucchini, basil

\$16/\$32

**Entrees**

**Scallops**

Seared scallops, cranberry beans, sugar snap peas, heirloom tomato, lobster

\$29

**Salmon**

Olive oil poached Atlantic salmon, charred cauliflower, spinach, pickled mulberries, mulberry beurre rouge

\$28

Formatted: Width: 17"

## Rabbit

Braised rabbit leg, chanterelle mushrooms, fava beans, leeks, spaghetti alla chiatarra

\$27

## Raviolis

Beet mascarpone raviolis, golden beets, lovage, cashew butter

\$22

## Steak

New York strip, asparagus, marble potato, mushroom, cherry tomato, black peppercorn beef jus

\$32

### Fish for Two

Salt crusted branzino, white barley, haricot vert, lemon beurre blanc

\$55

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.